



22 APR —
01 MAY 2016

Five Years of Celebrating Fine Dining



OLA Prime presents Restaurant Week Delhi Vegetarian Set Menu

APPETISER

Kabab Labgeer

Delicate aromatic patties of fresh beetroot and homemade cheese spiced with brown cardamom seeds and saffron. Pan grilled in butter for a crisp bite.

MAIN COURSE

Served with assorted Dum Pukht breads

Qasar-E-Pukhtan

Paneer cubes simmered in a silky fresh tomato gravy, flavoured with royal cumin seeds and dried fenugreek leaves

Ghuncha-wa-Qeema Dum Pukht

Chopped florets of cauliflower, tempered with asafetida. Cooked with capsicum, ginger and tomato dices with hint of dried mango powder.

Dal Dum Pukht

Arhar lentil cooked with yellow chillies, yoghurt and exotically tempered with caramelized garlic

BIRYANI

Subz Biryani

Seasonal vegetables and basmati rice cooked on Dum in a subtly flavoured vegetable stock

DESSERT

Gulab Ki Kheer

Rice, delicately cooked on low heat with milk and rose petals, Garnished with pistachio and silver leaf

Price is INR 1100/- per head for lunch and INR 1300/-* per head for dinner*

RW Signature Appetiser: INR 200/- per head extra, RW Signature Main Course: INR 300/-* per head extra*

*Please let your server know of any dietary restrictions or allergies. Please note if you choose the Signature Option your regular selection will be replaced with the Signature Option. *Government taxes and Service Charges as applicable will be charged extra.*

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OLA Prime presents Restaurant Week Non Vegetarian Set Menu

APPETISER

Dum Pukht Kakori

A delicate melt-in-your-mouth kabab of finely minced lamb flavoured with cloves and cinnamon wrapped around a skewer, char grilled and drizzled with saffron

MAIN COURSE

Served with assorted Dum Pukht breads

Murgh Handi Oorma

Boneless drumsticks of chicken simmered in brown onion, garlic and yoghurt gravy. Perfumed with saffron rosewater and garnished with almond silver

Ghuncha-wa-Qeema Dum Pukht

Chopped florets of cauliflower, tempered with asafetida. Cooked with capsicum, ginger and tomato dices with hint of dried mango powder.

Dal Dum Pukht

Arhar lentil cooked with yellow chillies, yoghurt and exotically tempered with caramelized garlic

BIRYANI

Dum Pukht Biryani

Basmati rice simmered with lamb in mace, ittar and kewra, finished in a sealed handi

DESSERT

Gulab Ki Kheer

Rice, delicately cooked on low heat with milk and rose petals, Garnished with pistachio and silver leaf

Price is INR 1100/- per head for lunch and INR 1300/-* per head for dinner*

RW Signature Appetiser: INR 200/- per head extra, RW Signature Main Course: INR 300/-* per head extra*

*Please let your server know of any dietary restrictions or allergies. Please note if you choose the Signature Option your regular selection will be replaced with the Signature Option. *Government taxes and Service Charges as applicable will be charged extra.*

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